



United States  
Department of  
Agriculture

Food Safety  
and Inspection  
Service

Washington, D.C.  
20250

**FSIS Letterhead Certificate for Bovine Organs (raw and cooked) – Tongue, reticulum, rumen,  
omasum, abomasum, heart, kidney, liver, and thymus (sweetbread), pancreas, bladder**

**Date Issued:** \_\_\_\_\_

**Certificate Number:** \_\_\_\_\_

1. The product comes from healthy animals inspected ante and post mortem slaughtered and processed in plants approved by the Secretariat of Agriculture, Livestock, Rural Development, Fisheries and Food for export to Mexico. *Que el producto procede de animales sanos inspeccionados ante y post mortem sacrificados y procesados en plantas aprobadas por la Secretaría de Agricultura, Ganadería, Desarrollo Rural, Pesca y Alimentación para su exportación a México.*
2. That in the country of origin there exist animal health regulations in force that prohibit the feeding of ruminants with meat and bone meal and greaves of ruminant origin. *Que en el país de origen existe reglamentación zoosanitaria vigente que prohíbe alimentar a los rumiantes con harinas de carne y hueso o con chicharrones de origen rumiante de acuerdo a los lineamientos de la OIE.*
3. That the product is approved by the USDA for human consumption. *Que el producto está aprobado por un organismo sanitario oficial para consumo humano.*
4. That the raw materials of ruminant origin used in the elaboration of the products originate from Australia or New Zealand from plants approved by the Secretariat of Agriculture, Livestock, Rural Development, Fisheries and Food, indicating the country of origin,  
or  
That raw materials originate from a controlled risk BSE country (United States, Canada) and that complies with the following requirements:

*Que el producto es importado legalmente de Australia o Nueva Zelanda; el cual proviene de plantas aprobadas por la Secretaría de Agricultura, Ganadería, Desarrollo Rural, Pesca y Alimentación, bien;*

*Que los insumos de origen animal utilizados en la elaboración del producto son originarios de un país clasificado por la OIE como de riesgo controlado de EEB (Estados Unidos y/o Canadá) y cumple con los siguientes requisitos:*

- a) That the animals from which the product was obtained were slaughtered in installations authorized by the Department of Agriculture of the United States (USDA) and are dedicated exclusively to the slaughter of animals under the age of 30 months or that the plant has acceptable procedures for complete segregation that permits the official from USDA to identify and select the products to be exported. *Que los bovinos de donde se obtuvo la materia prima cárnica con la que se elaboró el producto fueron sacrificados en instalaciones autorizadas por la autoridad competente en las que exclusivamente se sacrifican animales menores de 30 meses de edad, o bien, Que la planta cuenta con procedimientos aceptables de segregación completa, que permiten al personal oficial de la planta de sacrificio, identificar y seleccionar los productos a exportar.*
- b) That the product was obtained from animals less than 30 months of age, determined by means of records that demonstrate the age or through the postmortem inspection in which it must be verified that the animals from which the product was obtained have two incisive permanent teeth or less. *Que la materia prima cárnica con la que se elaboró el producto fue obtenida de bovinos menores de 30 meses de edad, determinada mediante los registros que demuestren la edad o a través de la inspección postmortem en la que se debe verificar que los animales de los que se obtuvo el producto, cuentan con dos dientes incisivos permanentes o menos.*

**Signature of FSIS Inspection Official:** \_\_\_\_\_



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- c) That the animals from which the product was obtained were not stunned before slaughtering by means of compressed air or gas injection in the cranial cavity or cutting of the spinal cord (by laceration of the central nervous tissue by means of introducing a sharp cutting instrument into the cranial cavity). *Que los animales de los que se obtuvo la materia prima con la que se elaboró el producto, no fueron aturdidos, mediante inyección de gas en la cavidad craneana o por corte de médula espinal (por laceración del tejido nervioso central, mediante la introducción en la cavidad craneana de un instrumento punzocortante).*
- d) That the following specified risk materials were removed from the slaughtered animals from which the product was obtained: tonsils and distal ileum, and that while they were being obtained their contamination with these materials was prevented. *Que en los animales sacrificados de los que se obtuvo el producto se eliminaron los siguientes materiales: tonsillas e ileon distal, y que durante su obtención se impidió su contaminación por dichos materiales.*
- e) That the product to be exported does not contain meat from advanced meat recovery, mechanically separated meat, nor ground meat. *Que el producto a exportar no incluye carne recuperada (advanced meat recovery), carne separada mecánicamente, ni carne molida (ground meat)*
5. That the tonsils were removed from the animals at the moment of slaughter. (Note: This additional statement is only required for certification of tongue.) *En el caso de lengua, se debe certificar que las tonsilas fueron removidas de los animales al momento del sacrificio.*

Signature of FSIS Inspection Official: \_\_\_\_\_

Printed Name: \_\_\_\_\_

Title/Professional Degree: \_\_\_\_\_